

DENATURATION INHIBITOR AND LIQUID COMPOSITION

Publication number: JP2004000019

Publication date: 2004-01-08

Inventor: ISHIKAWA AIKO; HONDA MICHINARI; SATO MIKA;
KOMURA KEIGO

Applicant: IKEDA SHOKKEN KK

Classification:

- international: **A23L2/70; A23F3/16; A23F5/24; A23L1/272; A23L1/30;
A23L1/305; A23L3/36; A61K8/00; A61K8/64;
A61K8/72; A61K9/08; A61K47/42; A61Q5/00;
A23F3/16; A23F5/24; A23L2/70; A23F3/00; A23F5/24;
A23L1/27; A23L1/30; A23L1/305; A23L3/36;
A61K8/00; A61K8/30; A61K8/72; A61K9/08;
A61K47/42; A61Q5/00; A23F3/00; A23F5/24; (IPC1-7):
A23F3/16; A23F5/24; A23L3/36; A23L1/272; A23L1/30;
A23L1/305; A23L2/70; A61K7/00; A61K9/08; A61K47/42**

- European:

Application number: JP20020151621 20020524

Priority number(s): JP20020151621 20020524; JP20020090038 20020327

[Report a data error here](#)

Abstract of JP2004000019

PROBLEM TO BE SOLVED: To provide a food product, cosmetics, pharmaceuticals, or the like, by inhibiting inactivation of useful substances and generation of deposits, to maintain qualities such as hardness and shape in frozen confectionery without deteriorating texture and flavor inherent to food products, and to drastically improve appearance and other commercial values of a liquid food product by inhibiting discoloration.

SOLUTION: A liquid composition comprises a degeneration inhibitor containing an antifreeze protein. By adding the degeneration inhibitor to the liquid composition, degeneration of the useful substances and generation of precipitation in the liquid composition can be inhibited. The inactivation of the useful substances and precipitation phenomena such as turbidity are inhibited to maintain a quality comparable to that achieved immediately after production, not only at ordinary temperature or under refrigeration but also in a frozen condition or under repetitive freezing and thawing.

COPYRIGHT: (C)2004,JPO

.....
Data supplied from the **esp@cenet** database - Worldwide